

Breakfast Menu

Saturday & Sunday: 8.30 - 11.30am

Sourdough toast with house made berry berry jam	V	\$7
Warm date porridge with caramelised banana and maple syrup	V	\$12
Acai bowl with granola, strawberries, honey blueberries, toasted coconut and labneh	V	\$14
Buttermilk Pancakes with:		
• berry compote and ice cream	V	\$15
• fresh strawberries, maple syrup and ice cream	V	\$17
• maple syrup, caramelised banana and double cream	V	\$17
Banana bread with double cream, salted caramel and honeycomb	V	\$15
Egg Frittata with zucchini, capsicum, caramelised onion, spinach & persian fetta	GF/V	\$12
Baguette of Scrambled eggs, bacon, cheddar and spinach with tomato relish		\$14
Avocado & poached eggs on sourdough toast with persian fetta and dukkah	V	\$16
Chilli scrambled eggs, sautéed mushrooms and persian fetta on sourdough	V	\$17
Eggs Atlantic - tasmanian smoked salmon, poached eggs and hollandaise sauce		\$17
Eggs Benedict - smoked ham, poached eggs and hollandaise sauce		\$17
Farmers Breakfast - 2 eggs, roasted tomatoes, sautéed spinach, avocado, persian fetta, field mushrooms, toasted sourdough & house made tomato relish (no variations)	V	\$22
Platinum Breakfast - 2 eggs, bacon, roasted tomatoes, chipolata sausages, hash brown, field mushrooms, toasted sourdough & house made tomato relish (no variations)		\$22
Eggs on toast - poached, scrambled or fried with tomato relish	V	\$9

Add Sides:

Gluten Free Bread \$2	Roasted tomato \$2.5	Hollandaise \$2.5
Sautéed Spinach \$3	Smoked Bacon \$3.5	Hash Browns (2) \$3.5
Field Mushrooms \$3.5	Persian Fetta \$3.5	Chipolata sausages (2) \$4
Avocado \$4	Smoked Salmon \$5	Pulled Pork \$5

V – vegetarian

GF – gluten free

O – optional